

NATIONAL CANNERS ASSOCIATION



Information Letter



FOR N. C. A. MEMBERS

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Louisville, the Next Convention City

The Location Committee composed of Messrs. E. F. Trego, President of the National Canners Association, E. E. Finch, President of the Canning Machinery and Supplies Association, and Walter J. Townsend, President of the National Food Brokers Association, announces that it has made a careful survey of the convention facilities offered by 22 cities. Every one of these cities has advantages that greatly appealed to the Committee, but after careful consideration the Committee has decided to accept the invitation extended by the City of Louisville through its Mayor and Board of Trade, and to locate the 1926 Convention at this place.

The Convention will be held the week of January 24th.

The Board of Trade guarantees the Convention over 2,000 rooms located in the different hotels of the city, the use of the Armory Building for the Canning Machinery and Supplies Exhibit, and the use of a good exhibition hall for the canned foods display.

Co-operating with the Board of Trade through the Convention and Publicity League, every hotel in Louisville is imbued with the spirit of making good 100 percent in seeing that the large crowd that will attend the Convention are comfortably provided for and that there will be no advance in the regular rates of the hotels, either for rooms or for restaurant charges. This also the Board of Trade guarantees.

The Location Committee was largely influenced in its choice because there are now in Louisville four new hotels since the last meeting of the Convention there in 1922. These new hotels are modern, up-to-date in every particular and furnish the City of Louisville with 1,000 additional available rooms.

The following letter from Mayor Quinn shows the spirit with which Louisville is going to entertain the Convention:

"Louisville will greet your Convention with confidence in our ability to provide every comfort and convenience, and with the assurance of a generous wholehearted welcome.

"Since you were here last, we have added four new hotels, which addition has more than doubled our room capacity, and this will give you ample accommodation for your guests. But what is equally important is that there is now a spirit of complete co-operation in Louisville, which assures you that the entire city is back of the invitation I extend, as Mayor, so that every agency will be employed in your entertainment.

"Louisville of today has the thrift of the East, the hustle of the North, the optimism of the West, and the hospitality of the South.

"Be confident that we can take good care of you and that we will put our hearts into the pleasant task.

"(Signed) Mayor HOUSTON QUINN,

Mayor of Louisville, Ky."

Wholesale Grocers Association Endorses Canned Foods Week

The National Wholesale Grocers Association at its Convention at West Baden this week unanimously endorsed Canned Foods Week, and the greatest possible interest was shown by the entire membership present. It was most pleasing to the wholesale grocers to learn that the canners had made liberal contributions to the movement, and this inspired the cordial support that was given.

The subject was presented at the Conference Committee by Royal F. Clark, Chairman of the Committee representing the National Canners Association. President E. F. Trego at the regular meeting of the Convention presented it to the membership of the Wholesale Grocers Association.

The Conference Committee unanimously recommended the weeks of November 9-22, 1925, for Canned Foods Week. It was understood that if sentiment develops there will be a voluntary Canned Foods Week held in the spring of 1926.

Committees were appointed, representing the different organizations and an informal meeting of these committees was held at West Baden, at which details were discussed. It was decided that a regular meeting of these committees will be held at the Hotel Sherman, Chicago, on Saturday morning, June 27th, at which time definite plans will be adopted.

Canned Food Consumption in England

Through the courtesy of Angus Watson & Co., Ltd., Newcastle, England, the Association has received some interesting statistics on the average annual consumption of canned foods in the United Kingdom. The estimates are based upon the net imports of canned foods into that country, which in the customs returns are stated in hundredweights and which have been reduced to terms of cases, cans, and pounds, with a computation of the consumption per capita and per family.

From these figures is taken the following summary table giving the net imports and the estimated consumption per capita and per family, in cans and in pounds:

Item	Net Imports	Cans per Capita	Cans per Family	Lbs. per Capita	Lbs. per Family
<i>Fruit:</i>					
Unsweetened ..	279,300	.122	.435	.672	2.6
Pineapple	400,061	.78	3.02	.965	3.74
Sweetened	1,043,701	1.915	7.4	2.5	9.75
<i>Vegetables:</i>					
Tomatoes	321,908	.357	1.38	.775	3.00
Peas	60,357	.156	.605	.144	.560
Asparagus	20,119	.025	.098	.048	.186
<i>Fish:</i>					
Salmon	676,122	3.25	12.6	1.63	6.3
Herrings	12,953	.0625	.242	.031	.121
Sardines	80,087	.483	1.87	.193	.746
Lobster	25,419	.14	.543	.061	.237
Other	32,408	.178	.69
<i>Meats:</i>					
Beef	676,729	.272	1.05	1.32	6.31
Mutton	39,971	.016	.062	.096	.372
Rabbits	2,006	.00965	.037	.0048	.0186
Other	23,533	.00945	.0366	.056	.22
Total	3,724,116	8.0356	31.1086	8.97	34.43

Increased Rates on Canned Foods Suspended

By an order issued June 5, the Interstate Commerce Commission has suspended from June 6 to October 4 the operation of certain schedules filed by carriers proposing to cancel the application of Note 4 of exceptions to the Southern Classification in connection with water and rail rates from North Atlantic ports to Lynchburg, Virginia. Note 4 provides for the application of one class lower than the Southern Classification ratings on such commodities as canned fruits and vegetables, sugar, etc., and the proposed cancellation would result in higher rates on these commodities. On canned fruits and vegetables, for example, the rate from New York to Lynchburg would be increased from 47½ cents per 100 pounds to 70 cents. The proceeding is assigned for hearing June 29 at Lynchburg before Examiner Knowlton.

California Canning Legislation

The Governor of California has signed the canned fruit standardization bill and the bill providing for the licensing of commercial canneries packing products requiring pressure cooking.

The standardization bill, which is effective January 1, 1926, and therefore does not affect this year's pack, requires that all canned apricots, peaches, pears and cherries of a grade below standard be marked with the words "Seconds" or "Seconds without added sugar", this marking to be embossed or lithographed into the tin of the lid of the can.

The text of the licensing bill was given in Information Letter No. 112. This act is effective July 24, 1925.

Denmark to Investigate Fisheries

A commission has recently been appointed by the Danish Government to investigate that country's fishing industry with a view to expanding and industrializing it. The chief need, it is reported, is a modern fleet of motor-driven vessels able to operate in northern waters.

Car Loadings

Loading of revenue freight for week ended May 30 totaled 920,514 cars, according to the American Railway Association. Due to the observance of Decoration Day, this was a decrease of 65,695 cars under the preceding week, but an increase of 99,933 cars over the corresponding week last year.

"Canned Tomatoes Surest Safeguard During Hot Weather"

Eat canned tomatoes to keep cool and at the same time be nourished during the hot spells. That's the dope that comes from the Navy, where in the old coal-burning ships the men are forced to work daily in temperatures of from 150 to 175 degrees.

Lieut. R. W. Gruelick, who is now on duty in the Navy Department giving out information about the Navy and its activities, and who has served long at sea and in the firerooms of some of the old coal-burners, said, in between a drink of tomatoes, that there is nothing that will help one stand the heat as much as a can of tomatoes, well seasoned with salt and pepper.

When men on other ships were being carried out of the firerooms at the rate of three or four or more an hour on account of the heat, he said, he fed the men in his fireroom tomatoes right from the can, and they just shoveled more coal.

—*Washington Evening Star.*